Electrolux

ITEM # ____________

MODEL # ____________

PROJECT NAME # ____________

SIS # ____________

AIA # ____________

Cast Iron Panini Grill Series
15″ Panini Grill



Cast Iron Panini Grill Series
15” Panini Grill

602104 (DGR15U)	15″ Panini Grill, ribbed/ribbed 120 V/1p/60Hz
602105 (DGS15U)	15″ Panini Grill, ribbed/smooth 120 V/1ph/60Hz
602106 (DGSS15U)	15″ Panini Grill, smooth/smooth 120 V/1p/60Hz

Short Form Specification

Item No. ____________

Unit to be Electrolux Dito 15″ Panini Grill. Electrical characteristics to be 120 V SINGLE-phase operation. Thanks to its small size, it is easy to handle and to position, offering as well a large 15″ cooking surface. It is available in two versions: plate L (smooth) and plate R (ribbed) and mixed surface.

C US 5-20P

Approval: ____________

Main features

- Available in 3 different versions:
  - top and bottom ribbed surface
  - top and bottom smooth surface
  - top ribbed surface and bottom smooth surface
- Cast iron plates are covered by a vitreous enamel coating, making them scratch and rust proof and ensuring hygiene. They are acid and salt proof and resistant to oxidation.
- Stainless steel 430 construction.
- Shock-proof heating elements 1.7 kW.
- Mounted inside the plate for a perfect thermal conductivity.
- Adjustable thermostat up to 570 °F.
- Adjustable timer built-in.
- Self-balancing upper plate adjusts to different heights to halve cooking times and double performance.
- Made of stainless steel AISI 430 and the cooking surface is made of a special cast iron treated with verified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxidation processes.
- Dimensions: (H×L×W): 6.69″ × 10″ × 15″.
- Approx. shipping weight—53 lbs.
- ETL electrical and ETL sanitation listed. ETL Canada.
- NEMA # : 5-20P.
- 2 year parts warranty, 1 year labor.
- Cooking surface dimensions: 10″ × 15″.
- Top plate shut-off switch standard.

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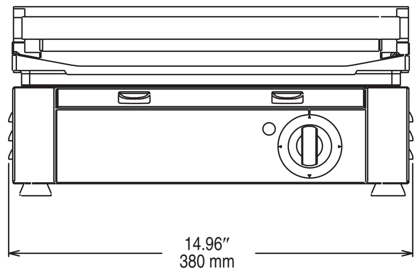
Cast Iron Panini Grill Series
15″ Panini Grill

Electrolux Professional, Inc.
www.electroluxusa.com/professional
3225 SW 42nd Street, Fort Lauderdale, Florida, 33312 • Telephone Number: 866-449-4200 • Fax Number: 954-327-6789

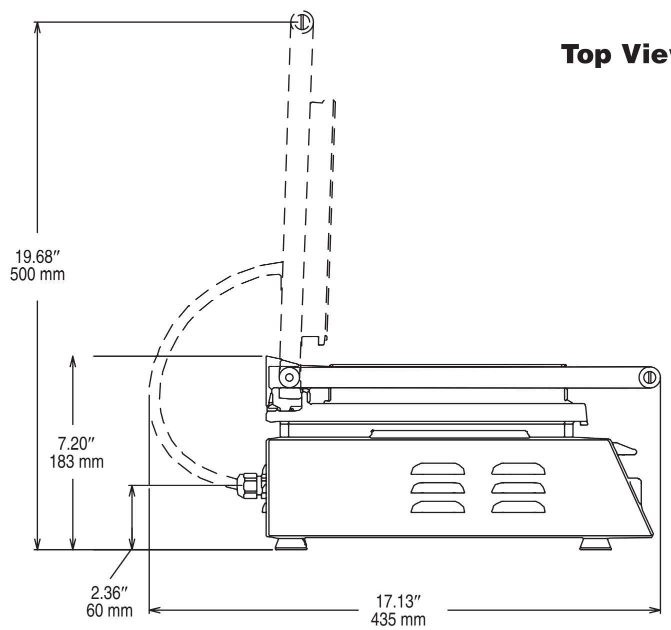
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Cast Iron Panini Grill Series
15″ Panini Grill

Front View

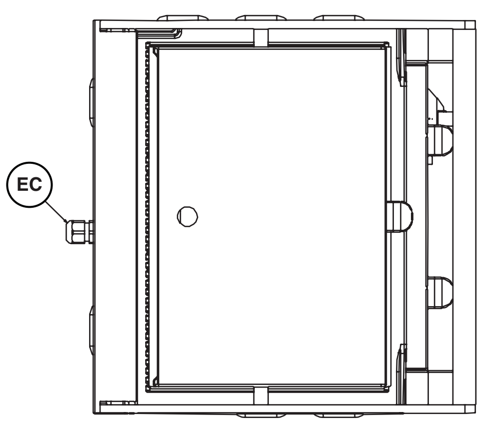


Top View



EC = Electrical connection

Side View



Electric

Supply voltage:

602104 (DGR15U)	120 V/1p/60Hz – 20A
602105 (DGS15U)	120 V/1p/60Hz – 20A
602106 (DGSS15U)	120 V/1p/60Hz – 20A

Key Information

FIRST USE OF THE MACHINE

- When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed.
- The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, for this reason, **it is necessary to start the machine at maximum temperature for 15-20 minutes**.

GENERAL CLEANING

- Clean the grill at least once a day and, if necessary more often.
- All the machine parts that are in contact with the product must be cleaned.
- Never clean the machine by means of compressed water or water jets.
- Cleaning can be performed when surface is hot, scrape with a metallic brush on the cooking grid several times.
- Empty the grease tray.
- It is advisable to perform these cleaning operations when the grill temperature is at the minimum so that the residual grease that sticks to the grid can melt.
- Do not pour water or other liquids on the grill when it is hot, because the changes of temperature can provoke their breaking.

6-18-09